



Rémi Baron

Friday 8th of February
Friday 15th of February
Friday 22nd of February

4 courses set menu

\$64 p.p

Yellow eye mullet
Olive oil emulsion

Deep fried egg
Green asparagus, prosciutto
Honey / soy dressing

Caper crusted lamb loin
Baby vegetables
Red wine jus

Baked apple tart
Granny smith tartare
Calvados caramel ice cream

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Booking essential

Fully licensed

BYO Wine only

(\$7 pp corkage fee applies)

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